



RECIPE | CUCUMBERS

CUCUMBER STRAWBERRY COUSCOUS SALAD



10 min
PREP.



4



easy

25 min

15 min
COOKING

INGREDIENTS

Recipe created by *Nicole Masson*

For the salad:

- 1 lb** Pure Flavor® Mini Cucumbers, sliced
- 12 oz** Pure Flavor® Sweet Blooms® Strawberries, diced
- 1** avocado, diced
- 2 cups** pearl couscous, cooked & cooled
- ¼ cup** feta cheese, crumbled
- 2 tbsp** fresh basil, sliced

For the dressing:

- 1** clove garlic, minced
- 2 tbsp** extra virgin olive oil
- 2 tbsp** lemon juice
- ½ tsp** honey
- Sea salt, to taste



DIRECTIONS

- 1 In a small bowl whisk all the dressing ingredients together until combined. Season with salt, to taste.
- 2 Add the cucumbers, strawberries, avocado, couscous, feta cheese and fresh basil to a large mixing bowl.
- 3 Drizzle the dressing over the salad and toss to combine.